

*"Committed to the protection and promotion of public health"*

## **ESTABLISHMENT NEWS 2009**



**Gallatin City-County Health Department  
Environmental Health Services  
215 West Mendenhall Rm 108  
Bozeman, MT 59715  
(406) 582-3120**

**H**ere at GCCHD we strive for a positive working relationship with the establishments we serve. While one of our main functions is to enforce regulations, we also offer technical advice and work to find solutions to any questions that may arise.

Currently we serve:

- 640 Food Service Establishments
- 120 Public Accommodations
- 65 Trailer Courts
- 137 Pools and Spas

As the County continues to grow, we will add services to improve health, safety and education.



### **New Location**

**In July 2008 the Health Dept.  
moved to the Courthouse Annex**

- **Corner of 3rd & Mendenhall**
- **Lower Martel Building**

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## **ServSafe Training Available**

Due to budget constraints, GCCHD must scale back the classes we offer.

**Starting January 2009, GCCHD will only offer our 4 hour ServSafe class on a quarterly basis in Bozeman.**



We will continue to schedule one class in our outlying areas of Belgrade, Big Sky and West Yellowstone. Please review our schedule of classes for dates and times.

**Jeff Hainline, Montana Restaurant Association**, is available to arrange onsite training for the 4-hour or 8-hour manager certification class and can also proctor online exams. He prefers to have a minimum of ten participants, but can help an interested party with fewer than ten find another group to combine the training. You can contact him at [jeff.hainline@mtretail.com](mailto:jeff.hainline@mtretail.com) or 546- 5306 for additional information.

**Mike Callaghan, Food Services of America**, is also available to scheduled an 8-hour class. Contact Mike Callaghan or Darrell Winter at 1-800-829-4045 or at [www.billings.fsfood.com](http://www.billings.fsfood.com).

**Visit our WEB site [www.gallatin.mt.gov/health](http://www.gallatin.mt.gov/health)**

## Communication Advisory Network (CAN)

Many of you know that over the last two years Gallatin City-County Health Department has been using a system called Retail Advisory Network (RAN) to notify large retailers of product recalls, health advisories, educational classes and other notices. This type of network uses email or a fax number to notify operators quickly and efficiently.



With the success of RAN, GCCHD has decided to expand the system into a Communication Advisory Network (CAN) that will allow us to quickly notify establishments of health issues such as:

- \*Recalls
- \*Water Issues
- \*Educational Opportunities
- \*Other Issues

In the coming months, your inspector will ask for additional information regarding your establishment. This will allow us to build a complete database.

You can also email your information to [treavor.johnson@gallatin.mt.gov](mailto:treavor.johnson@gallatin.mt.gov)

Please include the following information:

- \* Owner Name
- \* License Number
- \* Establishment Name
- \* Address
- \* Phone #
- \* Fax #
- \* Email
- \* Include how you would prefer to be contacted : fax or email

## Pools and Spas

GCCHD has been responsible for pool and spa inspections for a year and we hope that you have noticed the increase in service.



Contact us with any questions, concerns or requests we will be happy to do what we can to assist you!

Montana Department of Health & Human Services (MDHHS) has recently released a draft of the re-written pool and spa rules. To receive a copy of it please contact MDPHHS at 406-444-2408. If you have comments on how we provide inspection services to you please forward them to our office.

## Inspections

### Scheduling inspections

GCCHD is required to inspect each establishment a minimum of once a year, our year runs July through June. If you are:

- Caterer
- Mobile Unit
- Manufacturer

#### And

- You do not operate regular business hours
- Have not had a regular inspection yet this year (July—June)



You will need to call us to schedule your inspection (406) 582-3120

Please put this on your calendar for future years, your assistance in completing your yearly inspection is greatly appreciated!

## License Updates/Changes

**Establishment licenses** are site and owner specific. If either of these change a new license will be required. Depending on the type of change a plan review may also be required.

- Caterers changing commissary location
- Manufacturers changing production location
- ANY location change
- Ownership Changes
- Remember to call us before selling you business!



## Emergency Readiness for Food Workers

The Emergency Handbook for Food Managers is a quick reference guide with step-by-step emergency information for food managers, supervisors and owners.

It was put together by the Twin Cities Metro Advanced Practice Center (APC) with funding from the National Association of County and City Health Officials.

The 24-page guide is particularly useful because it not only addresses the unlikely event of an intentional, man-made disaster, but also provides good solid information on how to keep food and the public safe during small scale (and far more frequent) events like power outages, water system disruptions and minor flooding.

**Do you know when to shut your doors, stop serving customers or throw food out?**

For more information:

#### **Emergency Handbook for Food Manager:**

Order on-line

<http://www.naccho.org/toolbox/tool.cfm?id=420>

Download a pdf version

<http://www.naccho.org/toolbox/tool.cfm?id=268>

#### **Emergency Readiness for Food Workers Trainer Guide:**

Order on-line or download a pdf version

<http://www.naccho.org/toolbox/tool.cfm?id=652>

# Raw Milk & Pasteurization: Debunking Milk Myths

While pasteurization has helped provide safe, nutrient-rich milk and cheese for over 120 years, some people continue to believe that pasteurization harms milk and that raw milk is a safe, healthier alternative.



Here are some common myths and proven facts about milk and pasteurization:

- \* Pasteurizing milk **DOES NOT** cause lactose intolerance and allergic reactions. Both raw milk and pasteurized milk can cause allergic reactions in people sensitive to milk proteins.
- \* Raw milk **DOES NOT** kill dangerous pathogens.
- \* Pasteurization **DOES NOT** reduce milk's nutritional value.
- \* Pasteurization **DOES NOT** mean that it is safe to leave milk out of the refrigerator for extended time, particularly after it has been opened.
- \* Pasteurization **DOES** kill harmful bacteria.

## Food Allergies

As an establishment that provides food to the public, it is your duty to inform your patrons of the ingredients in any food you serve or provide. This can be accomplished through:



- placards
- direct application
- recipes written down that employees can refer to for specific ingredients

It is **vital** important that all employees are trained in providing information to consumers and that kitchen staff are trained in proper recipe procedures and do not substitute ingredients.

## Bed Bugs

GCCHD has received several complaints within the last year about BED BUGS. After investigation it has been found that there have been various bed bug infestations locally!

Bed bug infested rooms have a very characteristic odor. It has been described as a musty odor, a sweet odor, and even compared to the smell of fresh red raspberries. Other signs of infestation include black spots that have been left on surfaces where the insects have been, and blood stains on sheets and mattresses. The latter is a result of the bleeding that sometimes occurs after the bed bug is finished feeding.



Swellings may result from bed bug bites; they are small, hard and white (not red, as with flea bites).

A female bed bug can produce up to 200 eggs during its lifetime. It lays about 3 or 4 eggs per day, cementing them in cracks and crevices nearby. The eggs are white and are about the size of a pinhead. The nymphs take in blood before they molt and reach maturity. This whole process takes place in 5 to 8 weeks.



In cases where conditions are not ideal, maturity may be reached in 6 to 8 weeks. The adults live for 6 months or more; some living for 1 and 1/2 years. There are several generations per year, and all stages of growth are usually present within a single room.

GCCHD recommends that you hire a professional exterminator and dispose of all exposed mattresses.